

(12) PETTY PATENT  
(19) AUSTRALIAN PATENT OFFICE

(11) Application No. AU 199892406 B3  
(10) Patent No. 706970

(54) Title  
**Latte and beverage layer-spoon**

(51)<sup>6</sup> International Patent Classification(s)  
**A47J 043/28**

(21) Application No: 199892406

(22) Application Date: 1998.11.16

(43) Publication Date : 1999.07.01

(43) Publication Journal Date : 1999.07.01

(45) Granted Journal Date : 1999.07.01

(71) Applicant(s)  
**Graeme Clifford Thompson**

(72) Inventor(s)  
**Graeme Clifford Thompson**

(74) Agent/Attorney  
**Graeme Clifford Thompson,C/- PO Box 10,Buderim,Queensland 4556 Australia**

**AUSTRALIA**

*Patents Act 1990*

**COMPLETE SPECIFICATION  
PETTY PATENT**

**LATTE AND BEVERAGE LAYER-SPOON**

**The following statements is a full description of this invention, including the best method of performing it known to me:**

## LATTE AND BEVERAGE LAYER-SPOON

This invention relates to a new advice to replace existing methods of competently adding coffee liquid (for latte drinks) or other beverage liquids (alcoholic or otherwise) latte fashion (ie the second liquid wholly suspended above the first in the serving cup).

The new universal Method of applying a beverage to any other beverage whether alcoholic or not so that the former clearly floats above the other beverage in the serving cup, is to pour the liquid onto a spoon and from there by gravity it falls onto the underlying beverage. There are three attendant deficiencies in this method. Firstly the (often very hot) liquid that is poured in inevitably runs in part down the spoon handle and onto the hand of the beverage preparer. Secondly the spoon method is very slow, up to ten minutes per cup, because the spoon can only receive small amounts of liquid from above and consequently distribute small amounts below. Thirdly, because the spoon method relies on the steadiness of the hand holding the spoon for the absence of mixing between the base liquid with the added liquid (a prime desire in the making of any latte beverage) the results are often intermingling of the two liquids.

These foregoing problems are overcome by the present invention, which provides a rapid yet steady admission of the coffee liquid (as in the case of making a latte) to the base beverage.

The invention can be made out of any suitable material but especially steel or moulded plastic.

To assist with understanding the invention reference is made to the accompanying drawings, which show an example of the invention. The first page of the drawings shows the invention in profile above and along the side a serving cup shown by broken lines, together a view of the invention from above. The second page shows the invention from behind its prongs by which the disseminating hopper is suspended over the serving cup.

Graeme Clifford Thompson



13<sup>th</sup> November 1998

13-11-98

3.

The Claims Defining the Invention are as follows:

1. An apparatus for the application of hot or cold beverages (alcoholic or otherwise) to other beverages latte fashion (i.e. where the applied beverage is wholly suspended on top of the other beverage in the serving cup) comprising:
  - (a) an open-topped funnel which is connected to a second, inverted funnel open at its bottom wherein the upper funnel has a series of small holes positioned slightly above the joint with the lower funnel, and
  - (b) a pronged bracket attached to the upper funnel and shaped so that the apparatus can be clipped to the serving cup by engaging the prongs with the rim of the cup to position the funnels substantially vertically over the cup;

Such that, in use, the applied beverage is placed in the upper funnel, passes through the holes, flows down the outside of the lower funnel and onto the other beverage in the serving cup to form the latte fashioned beverage.

*G Thompson*  
Graeme Thompson

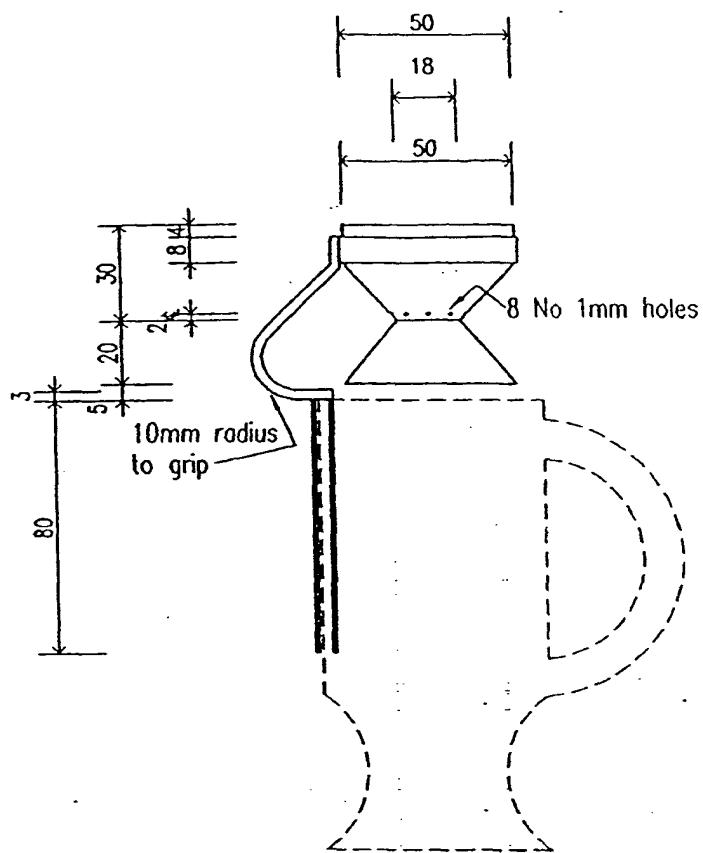
7-5-1999  
Dated

*G Thompson*  
Graeme Thompson

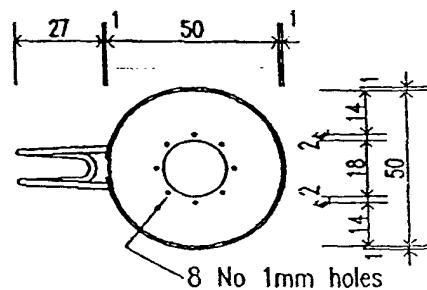
7-5-1999  
Date



1/2



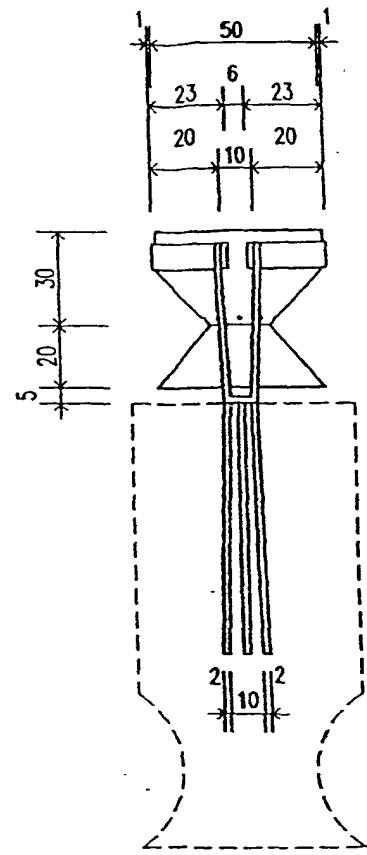
Front View



Plan

Scale - 1 : 2

2/2



Side View

## ABSTRACT

A latte and beverage layer-spoon is disclosed. The device is a funnel open above and connected to another funnel open to the bottom. At the bottom of the upper funnel, just above where it joins the under funnel are eight 1mm holes. This device is held in place rigidly above the cup by a bracket which is firmly attached to the dispenser and to which are attached three prongs two of which go on the outside of the subject cup and one prong within. This forms a form hold. The beverage liquid is poured from above into the dispenser. It then seeps at a steady rate onto the outer surface of the lower funnel. The liquid falls at an even and steady rate onto the surface of the other beverage. Unlike other methods of application to beverages an individual can fill more than one cup at a time (using multiple cups each with one of these devices).

3.

The Claims Defining the Invention are as follows:

1. An apparatus for the application of hot or cold beverages (alcoholic or otherwise) to other beverages latte fashion (i.e. where the applied beverage is wholly suspended on top of the other beverage in the serving cup) comprising:
  - (a) an open-topped funnel which is connected to a second, inverted funnel open at its bottom wherein the upper funnel has a series of small holes positioned slightly above the joint with the lower funnel, and
  - (b) a pronged bracket attached to the upper funnel and shaped so that the apparatus can be clipped to the serving cup by engaging the prongs with the rim of the cup to position the funnels substantially vertically over the cup;

Such that, in use, the applied beverage is placed in the upper funnel, passes through the holes, flows down the outside of the lower funnel and onto the other beverage in the serving cup to form the latte fashioned beverage.

*G Thompson*  
Graeme Thompson

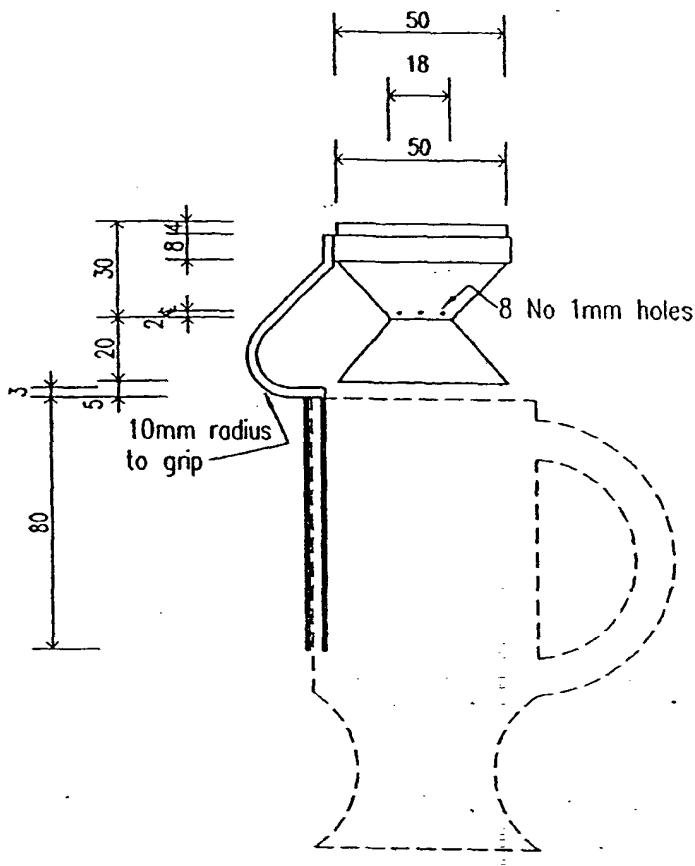
7-5-1999  
Dated

*G Thompson*  
Graeme Thompson

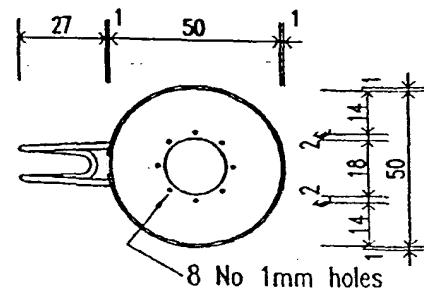
7-5-1999  
Date



1/2



Front View



Plan

Scale - 1 : 2